

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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## 1 FOOD SERVICE GENERAL

33

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No

DECKHEADS HAD LOOSE PROFILES, OPEN HOLES, AND RAISED WELDS. DECKHEADS AND BULKHEADS HAD ATTACHED PIPING, WIRING, CONDUIT, BOXES AND SWITCHES THAT MADE CLEANING DIFFICULT.

*Due to the age of construction of the equipment it is impossible to eliminate these defects. However our ongoing repair and maintenance program and cleaning schedules helps keep these areas as clean as physically possible.*

## 2 MAIN GALLEY - GLASSWASH

24

3

Yes

THE FINAL RINSE TEMPERATURE MEASURED FROM THE CATCH BASIN WAS 127°F. THE FINAL RINSE NEVER REACHED 160°F AT THE DISH SURFACE.

*At the time of the inspection there was an electrical problem, which resulted in the final rinse temperature being low. The on board Technical Department was made aware of the problem and it was rectified prior to the completion of the inspection allowing the final rinse temperature to return to the required level. All equipment washed in this glass washer during the breakfast period was rewashed after the problem was rectified.*

*The procedure for verifying ware washing temperatures will be amended to include the use of "Thermo labels" to ascertain water temperatures and will be implemented in the next few weeks. This will be included in the company's Food Safety Policy.*

## 3 MAIN GALLEY - SOUP AREA

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No

THE SCUPPERS LOCATED IN THIS AREA WERE DIFFICULT TO CLEAN DUE TO CORROSION.

*All scuppers were painted during the recent dry dock period in November, however the scuppers in the Soup Area did require to be recoated and have been since the inspection and can now be adequately cleaned.*

## 4 MAIN GALLEY - WAREWASH

24

3

Yes

THE FINAL RINSE TEMPERATURE WAS NOT REACHING 160°F AT THE DISH SURFACE.

*This was due to low steam pressure, which resulted in the final rinse temperature being low. The on board Technical Department was made aware of this and it was rectified prior to the completion of the inspection allowing the final rinse temperature to return to the required level. All equipment washed in this dishwasher during the breakfast period was rewashed after the problem was rectified.*

*The procedure for verifying ware washing temperatures will be amended to include the use of "Thermo labels" to ascertain water temperatures and will be implemented in the next few weeks. This will be included in the company's Food Safety Policy.*

## 5 CREW GALLEY - POTWASH

24

3

Yes

THE HOT WATER SANITIZING SINK TEMPERATURE WAS 95°C WHICH IS ABOVE THE RECOMMENDED 82°C.

*Regular monitoring of the water temperature in the sanitizing sink will be carried out to ensure water temperatures do not exceed 90 oC. These will be logged for each service period and verified by the on board Food and Beverage Management.*

## 6 FOOD SERVICE GENERAL

21

1

No

MUCH OF THE NON-FOOD CONTACT SURFACES OF THE OLDER EQUIPMENT HAD DIFFICULT TO CLEAN SURFACES DUE TO GAPS, CREVICES AND HOLES.

*Due to the age of construction of the equipment it is impossible to eliminate these defects. However our ongoing repair and maintenance programme and cleaning schedules helps keep these areas as clean as physically possible.*

## 7 MAIN GALLEY - POTWASH

38

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No

THE POTWASH HAS BEEN OUT-OF-SERVICE AND IS NO LONGER USED. THIS PIECE OF EQUIPMENT SHOULD BE REMOVED IF THERE ARE NO PLANS ON FIXING THIS UNIT.

*This will be removed and a fourth sink and additional shelving installed in the space that is realized.*

## 8 CHART ROOM

21

1

No

THE FORMICA LAMINATE WAS PEELING AWAY FROM THE SURFACE ON THE UNDERCOUNTER CABINET DOOR PANELS, LEAVING A DIFFICULT TO CLEAN SURFACE.

*These areas will be recovered when the appropriate product is delivered to the ship. In the meantime, the exposed wooden and chipboard finishes will be varnished to enable them to be adequately cleaned.*

9      **POTABLE WATER**      08      0      No

THE INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE SYSTEM WERE NOT EQUIPPED WITH REDUCED PRESSURE ASSEMBLE BACKFLOW PREVENTERS. (PORT AND STARBOARD BUNKER STATIONS AND FORWARD AND AFT MOORING.) HAVE BEEN IN CONTACT WITH THE APPROPRIATE INDIVIDUALS TO PURCHASE THESE ITEMS. THIS WILL BE DONE BY THE NEXT INSPECTION.

*The correct type of Backflow Preventer is currently being sourced and will be installed when delivered to the ship.*

10      **FOOD SERVICE GENERAL**      21      1      No

THE GASKETS ON MOST OF THE REACH-IN REFRIGERATORS WERE PULLING AWAY FROM THE DOORS AND NOT TIGHT FITTING.

*These will be replaced as part of the on board Planned Maintenance system. They have been ordered and the ship is currently awaiting supply.*

11      **MAIN GALLEY**      29      0      Yes

A HANDWASH STATION WAS BLOCKED BY A TRASH CAN.

*The bin blocking the hand wash station was moved and accessibility was restored. A smaller size of bin will be used in this area to prevent recurrence of this problem.*

12      **MAIN GALLEY - DISHWASH AREA**      28      0      No

PLATES ON THE TROLLEYS WERE NOT STORED INVERTED. THE TROLLEYS WERE BEING USED AS A TABLE SET UP FOR OTHER DISHWARE ITEMS.

*The practice of storing plates eating side up has been stopped and all relevant personnel have been trained and instructed in the correct storage practices.*

13      **LIDO - BEVERAGE STATION**      21      1      No

THE INTERIOR SPACES OF THE VITALITY JUICES DISPENSERS WERE DIFFICULT TO CLEAN.

*See below.*

14      **LIDO BEVERAGE STATION**      27      0      No

THE INTERIOR SPACE OF ONE OF THE VITALITY JUICE DISPENSERS WAS SOILED WITH A JUICE RESIDUE.

*Since the last inspection new drip trays and flush buttons have been installed in all Vitality juice machines, which has helped facilitate cleaning of these machines. However, there are some areas, which are inaccessible, which will be afforded more attention during future cleaning schedules.*

15      **LIDO - DISHWARE AREA**      24      3      Yes

THE FINAL RINSE WAS NOT REACHING 160°F AT THE DISH SURFACE OF THE PLATES.

*The thermostat on this machine needed to be adjusted, which resulted in the final rinse temperature being low. The on board Technical Department was made aware of the problem and it was rectified immediately allowing the final rinse temperature to return to the required level, as witnessed by the inspector. All equipment washed in this glass washer during the breakfast period was rewashed after the problem was rectified. The procedure for verifying ware washing temperatures will be amended to include the use of "Thermo labels" to ascertain water temperatures and will be implemented in the next few weeks. This will be included in the company's Food Safety Policy.*

16      **MAIN GALLEY - DISHWASH**      22      0      No

THE LEFT FINAL RINSE NOZZLE WAS CLOGGED IN THE FLIGHT TYPE MACHINE.

*This has been unclogged and the machine is functioning to manufacturers specification.*

17      **LIDO - DISHWASH MACHINE**      22      0      No

THE TEMPERATURE GAUGES ON THE LIDO DISHWASH MACHINE WERE NOT WORKING.

*The gauges are now on order and will replace the defective units once they are delivered to the ship.*

18      **DRY STORES**      15      0      Yes

DENTED CANS WERE FOUND IN THE DRY STORES AREA.

*The cans were disposed of after the inspection. Any future dented cans, will be disposed of immediately during loading to prevent a recurrence of this problem.*

19    **INTEGRATED PEST MANAGEMENT**

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No

THE VESSEL NEEDS TO DEVELOP A PLAN TO ADDRESS EFFECTIVE MONITORING AND CONTROL STRATEGIES FOR PEST ABOARD THE VESSEL.

*The Fleet Safety Manual will be amended to reflect the practices that are currently being carried out on board in respect of pest management.*

20    **FOOD SERVICE GENERAL**

20

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No

THE INTERIORS OF THE OLDER UNDERCOUNTER REACH-IN REFRIGERATORS HAD ATTACHED PIPING, WIRING, AND FAN COIL UNITS WHICH MADE CLEANING DIFFICULT.

*Due to the age of construction of the equipment it is impossible to eliminate these defects. However our ongoing repair and maintenance program and cleaning schedules helps keep these areas as clean as physically possible.*